

Breakout Sessions

Breakout Session 1

Make HACCP Your Game Plan

SHAMROCK A at 10:45-11:20 a.m.

Crystal Eisner, BS, RS

Kendrin Wright, BS, RS

Know the rules before you play the game when dealing with Specialized Processes (vacuum packaging, jerky, sushi, cook-chill, etc...) and learn when a written food safety plan is required (HACCP Plans). During this session, participants will learn what is required and who to contact to put such practices in place.

Major League Foods: Potentially Hazardous Food vs. Time & Temperature Controlled Safety

SHAMROCK B at 10:45-11:20 a.m.

Deanna Copeland, BS, RS

Are you a rookie in the game? Do you understand what a Time & Temperature Controlled Safety Food (TCS) is and why? Now that you are in the major leagues, it is time to practice big league safety with control of your potentially hazardous foods. This session will give you an overview of TCS to keep the public safe and your establishment in good standing.

Go for the Win with Healthy Dining & Menu Labeling

SHAMROCK C at 10:45-11:20 a.m.

Jenny Mathai, MPH, CHES

Melizza Mendoza, BS, RD, LD

Practice good sportsmanship with menu labeling. During this session, participants will learn about the new federal menu labeling law and how to "go for the win" by offering healthy and nutritious meals using the tools available.

Don't let Food Allergens keep You on the Bench!

PLAZA at 10:45 - 11:20 a.m.

Mohamed Jabbie, BS, RS

Adjwoa Hogue, BS, RS

Chances are you or someone you know are among the 15 million Americans affected by food allergies. In this session, we will discuss the eight most common food allergens, signs and symptoms, and labeling requirements. Join us and don't let food allergies keep you on the bench!

Breakout Session 2

Emergency Plans: Operational Strike-Out

SHAMROCK A at 11:30-12:05 p.m.

Caryn Abiola, BS, RS

Scott Jeansonne, MELP, RS

Can you play like a champion in an emergency? This presentation will keep you from striking out in the event of a flood or power outage. Learn when to save or throw away foods after an emergency. This session will teach emergency preparedness, post-emergency & re-opening procedures

Knock Norovirus Out of the Park

SHAMROCK B at 11:30-12:05 p.m.

Diane Davis, MS, RS

Laura Hildebrand, BS, RS

Hit a homerun and slide into Norovirus prevention. Round the bases with us as we review proper handwashing techniques, food handling procedures, cleaning and sanitizing processes and bodily fluid clean-up procedures.



STRIKE OUT

The Stats on Chemical Safety

SHAMROCK C at 11:30-12:05 p.m.

Todd Brown, Regional Sales Manager
Gregory W. Dombroski, Director of Sales
Eric Quezada, Account Executive
Auto-Chlor Services

What are your stats on chemical safety? Chemicals are found at every base of the food prep track. Consistent coaching is needed to exercise best practices to avoid a shutout. Learn how to play it safe and improve your stats with the head coaches from Auto-Chlor Services.

Instilling a Culture of Food Safety & Quality Assurance for a Winning Team

PLAZA at 11:30-12:05 p.m.

Norlyn Tipton, PhD
Director of FSQA Specialty Meat & Seafood Companies
Sysco

In today's fast paced society, it can be challenging to instill a culture of food safety and quality assurance in your team. This discussion will focus on the challenges and successes Sysco has encountered along the way.

Breakout Session 3

Focus Group: Pitch Your Story as a Food Safety MVP

SHAMROCK A at 1:10-1:50 p.m.

Shareese Champion, BS
Diane Davis, MS, RS
Jenny Mathai, MPH, CHES

Help your local health department learn more about you! This focus group is an opportunity for food operators to come together and share ways to achieve a higher score and avoid strikeouts in food safety.

Myth Busters: Is that a Food Safety Foul?

SHAMROCK B at 1:10-1:50 p.m.

Rachel Pollock, BS, RS
Jordan Pope, MS, RS

This informative and interactive session will discuss popular food myths and misconceptions about food safety rules. Join the discussion as we debunk the most common food safety fouls.

Cut Leafy Greens: Field of Greens

SHAMROCK C at 1:10-1:50 p.m.

Anna Starobin, MD
EcoLab

Leafy greens contribute to 30% of foodborne illness outbreaks. As we become more health conscious with our food selections, the risk of contracting a foodborne illness may increase. Join us as we play it safe with cut leafy greens by exploring different options to ensure safe processing and handling.

Strike Out Common Violations

PLAZA at 1:10-1:50 p.m.

Sabrina Salinas, BS, RS
Adrianne Spelmon, BS, RS

Step into the batter's box and learn how to avoid curve balls in this fun and informative presentation. Rookie and veteran players alike will enjoy this coaching session designed to recognize and prevent common food safety violations.



Harris County
Public Health
ENVIRONMENTAL PUBLIC HEALTH